

**SUBSTITUTE SPECIFICATION****BACKGROUND AND SUMMARY**

- [00001] The present disclosure relates to a method of preventing blockages of the flow paths and flow pipes of a separator when processing a fat-containing initial product. The present disclosure also relates to a device for implementing the method.
- [00002] In numerous food-processing enterprises, separators are used for many different applications and performance spectrums. The separators generally have to be adapted to these different requirements with respect to their construction and design. Although, as a result, they can be used within the predefined task field or process, they react sensitively and often as disturbances to performance changes or changes of the composition of the products to be processed.
- [00003] With respect to the sterilization of whey, it is known from German Patent Document DE 100 36 085 to separate the raw whey into cream whey, skimmed whey or skimmed milk, and solids, sediment with germs, constituents. A centrifugal separation in the separator takes place such that the fat content in the cream whey amounts to more than 45%. The skimmed milk is sterilized and is then returned into the cream whey, which was subjected to no further sterilization, and the cream/skimmed milk mixture forms when the skimmed milk is returned to the cream is pasteurized. A high-temperature heating up to 135°C is not necessary when using this method.
- [00004] From German Patent Document DE 198 07 294, a skimming station is known which has a clarification separator and a skimming separator connected to the output side of the clarification separator. A recirculation pipe for skimmed whey, for the portion with the reduced fat content, leads from the outlet of the skimming separator to the inlet of the clarification separator, as a bypass piping, in order to minimize the loss of fat and improve the quality of the obtained cheese powder.
- [00005] German Patent Document DE 198 20 870 suggests that, during the skimming of the whey by a separator, a partial quantity of from 0.5 to 2% of the outflowing whey cream, the portion containing more fat, is returned into the raw whey fed to the separator in order to improve the quality of the product.
- [00006] During the separation of milk into skimmed milk and cream by separators, blockages of the drum, that is, a clogging of at least one portion of the flow paths or of all